

## **EHEDG Fundamental Hygienic Design Course**

### **On-line on May 20<sup>th</sup>, 2025**

#### **Aim**

The EHEDG Fundamental Hygienic Design Course offers an introduction to the principles of hygienic design. The course aims to impart fundamental principles that lead to the production of safe and high-quality products.

#### **Participants**

The primary target audience includes individuals involved in support functions, management, quality assurance, technical sales and crafting purchase specifications. No prior experience with hygienic design is required.

#### **Content**

The course is taught in a practice-oriented manner, utilizing examples and pictures. Various aspects of hygienic design criteria are introduced. Upon completion, participants will be able to contribute to hygienic design processes within their own organizations. The course language is English.

Please note that this course is not intended as an entry-level course for the EHEDG Advanced Hygienic Design Course, and there is some overlap between the courses.

#### **Trainer**

The trainer, Alan Friis, has over 25 years of experience in hygienic engineering and food safety. Alan is an EHEDG Authorized Evaluation Officer responsible for equipment certification and is actively involved in several EHEDG working groups, the development of guidelines, and providing various texts on hygienic design, cleaning, and food safety in general.

#### **Fees, registration and practical information**

The course fee is 700 EUR per participant for non-members of EHEDG and 600 EUR for participants from EHEDG company members.

The fee will be invoiced prior to the course.

Please register latest on May 6<sup>th</sup>, 2025, using the link below:

[EHEDG Fundamental Hygienic Design \(HYG16\)](#)

#### **Program (CET)**

8.00 – 8.15	Welcome & presentation of participants
8.15 – 8.45	Introduction to Hygienic Design
8.50 – 9.35	Legal requirements
9.40 – 10.20	Hazards in hygienic processing
10.25 – 10.30	Break
10.30 – 11.30	Hygienic design criteria
11.35 – 12.05	Cleaning & Disinfection
12.10 – 12.40	Lunch
12.40 – 13.25	Construction materials
13.30 – 14.15	Building and process layout
14.15 – 14.25	Break
14.30 – 15.15	Installation, maintenance and risk management
15.20 – 16.00	Practical session & questions

There is a 5 minute breather between each session

For more information and cancellations please contact  
Alan Friis [alfr@forcetechnology.com](mailto:alfr@forcetechnology.com)